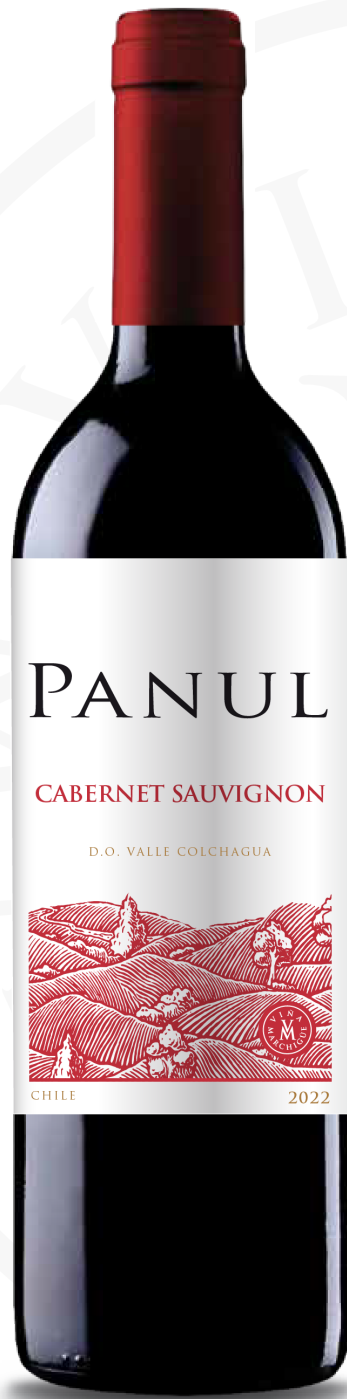


PANUL

ESTATE BOTTLED



Country: Chile

D.O.: Valle de Colchagua

Variety: Cabernet Sauvignon

Vintage: 2022

Alcohol: 13.5°

Harvest

The grapes were harvested during the first weeks of April when they reached optimal maturity and ripeness.

Vinification

The grapes were transported to the facilities and then destemmed, fermented in stainless steel tanks. The alcoholic fermentation took place between 7 to 10 days at controlled temperature of 28° C. Finally malolactic fermentation took place leading to a natural soft wine.

Tasting Notes

Ruby red with blue hues. Fruity character on the nose, displaying ripe red fruit aromas such as plums and raspberries. On the palate has a medium acidity with soft tannins. Long and persistent finish.